HUDSON 29
KITCHEN + DRINK

MENUS

DINNER MENU

SUSHI

SWEET POTATO ROLL

$17
Tempura Sweet Potato, Cream Cheese, Avocado

VOLCANO

$22
Tempura Shrimp, Cucumber, Cream Cheese, Crab Salad

SPICY TUNA*

$24 Gluten-Free Options Available
#1 Ahi Tuna, Avocado, Serrano

HAMACHI*

$26 Gluten-Free Options Available
Tuna, Salmon, Mango, Crunchy Garlic Relish

KING KONG*

$19
Warm Spicy Scallops, Crab, Avocado, Cucumber, Togarashi

SURF & TURF*

$25
Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion

HAWAII FIVE – O*

$23
Spicy #1 Ahi Tuna, Crab, Avocado, Scallion, Tobiko

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS

$16

SMOKED TROUT DIP

$21 Gluten-Free Options Available
Everything Seasoning, Crostini

CHICKEN MEATBALLS

$19
Sweet Chili BBQ, Pickled Vegetables, Honey Roasted Peanuts

CHILLED JUMBO SHRIMP

$26 Gluten-Free Options Available
Cocktail Sauce, Remoulade

AHI TUNA TARTARE*

$24
Sesame, Yuzu Ponzu, Crostini

QUESO & GUACAMOLE

$19
Chorizo Pico De Gallo, Roasted Poblano, Warm Tortilla Chips

TODAY'S SOUP

$11

CAESAR

$13 Gluten-Free Options Available

Romaine Lettuce, Croutons, Parmesan Crisps, Creamy Anchovy Dressing

HOUSE

$13 Gluten-Free Options Available
Mixed Greens, Campari Tomatoes, Bacon, Jack Cheese, Croutons, House Vinaigrette

CITRUS SALAD

$13 Gluten-Free Options Available
Hearts Of Palm, Almonds, Goat Cheese, Golden Balsamic Dressing

ROASTED CHICKEN

$23 Gluten-Free Options Available
Avocado, Cornbread Croutons, Dates, Goat Cheese, Tomato, Mustard Vinaigrette

THAI STEAK SALAD*

$27
Pineapple Marinated Tenderloin, Mango, Peanuts, Lo Mein, Sesame Vinaigrette

CHOPPED SALAD

$19 Gluten-Free Options Available
Smoked Bacon, Salami, Egg, Onion, Mozzarella, Sweet & Sour Dressing

SHRIMP WEDGE

$25 Gluten-Free Options Available
Iceberg, Tomato, Avocado, Tarragon, Louie Sauce

SANDWICHES

Served With French Fries

HUDSON 29 CHEESEBURGER*

$19 Gluten-Free Options Available
Ground Daily, American Cheese, Sweet Pickle Mayonnaise, LTO

CRISPY BUTTERMILK CHICKEN

$19
Pickle Kale Slaw, Tomato, Havarti, Poppy Seed Bun

BLACK BEAN BURGER

$17 Gluten-Free Options Available
White Cheddar, Kale, Pickled Onions, Roasted Tomato Aioli

BLACKENED FISH SANDWICH

$24 Gluten-Free Options Available
Cabbage Slaw, Pickled Red Onion, Remoulade, Poppy Seed Bun

FRENCH DIP

$26 Gluten-Free Options Available
Thinly Sliced Prime Rib, French Roll, Havarti, Horseradish Cream, Au Jus

HOUSE SPECIALTIES

WOOD GRILLED SALMON*

$44
Couscous, Raisins, Almonds, Cucumber, Radish, Citrus Vinaigrette

SEARED SCALLOPS*

$52 Gluten-Free Options Available
Beets, Avocado, Hearts of Palm, Campari Tomatoes, Balsamic

RIGATONI BOLOGNESE

$33
Slow Braised Beef Ragu, Parmigiano Reggiano

SHANGHAI SEA BASS

$58
Sesame Sticky Rice, Wild Mushrooms, Bok Choy, Ginger Garlic Broth

PAN FRIED FISH

$37

Ritz Cracker Crust, French Fries, Remoulade, Coleslaw

GERBER FARMS CHICKEN

$33 Gluten-Free Options Available
Half Roasted Chicken, Roasted Corn & Avocado, Natural Jus

CENTER CUT FILET*

$61 Gluten-Free Options Available
Grilled Beef Tenderloin, Herb Butter, Marinated Campari Tomatoes and Feta

RIBEYE*

$59
USDA Prime Marinated Ribeye, Loaded Baked Potato

ST. LOUIS BBQ RIBS

$39
French Fries, Coleslaw, BBQ Sauce

SIDES

ROASTED CORN & AVOCADO

$7 Gluten-Free Options Available

TOMATOES & FETA

$8 Gluten-Free Options Available

LOADED BAKED POTATO

$9 Gluten-Free Options Available

FRENCH FRIES

$6 Gluten-Free Options Available

COUSCOUS SALAD

$9

LUNCH MENU

SUSHI

SWEET POTATO ROLL

$17
Tempura Sweet Potato, Cream Cheese, Avocado

VOLCANO

$22
Tempura Shrimp, Cucumber, Cream Cheese, Crab Salad

SPICY TUNA*

$24 Gluten-Free Options Available
#1 Ahi Tuna, Avocado, Serrano

HAMACHI*

$26 Gluten-Free Options Available
Tuna, Salmon, Mango, Crunchy Garlic Relish

KING KONG*

$19
Warm Spicy Scallops, Crab, Avocado, Cucumber, Togarashi

SURF & TURF*

$25
Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion

HAWAII FIVE – O*

$23
Spicy #1 Ahi Tuna, Crab, Avocado, Scallion, Tobiko

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS

$16

SMOKED TROUT DIP

$21 Gluten-Free Options Available
Everything Seasoning, Crostini

CHICKEN MEATBALLS

$19
Sweet Chili BBQ, Pickled Vegetables, Honey Roasted Peanuts

CHILLED JUMBO SHRIMP

$26 Gluten-Free Options Available
Cocktail Sauce, Remoulade

AHI TUNA TARTARE*

$24
Sesame, Yuzu Ponzu, Crostini

QUESO & GUACAMOLE

$19
Chorizo Pico De Gallo, Roasted Poblano, Warm Tortilla Chips

TODAY'S SOUP

$11

CAESAR

$13 Gluten-Free Options Available
Romaine Lettuce, Croutons, Parmesan Crisps, Creamy Anchovy Dressing

HOUSE

$13 Gluten-Free Options Available
Mixed Greens, Campari Tomatoes, Bacon, Jack Cheese, Croutons, House Vinaigrette

CITRUS SALAD

$13 Gluten-Free Options Available
Hearts Of Palm, Almonds, Goat Cheese, Golden Balsamic Dressing

ROASTED CHICKEN

$23 Gluten-Free Options Available
Avocado, Cornbread Croutons, Dates, Goat Cheese, Tomato, Mustard Vinaigrette

THAI STEAK SALAD*

$27
Pineapple Marinated Tenderloin, Mango, Peanuts, Lo Mein, Sesame Vinaigrette

CHOPPED SALAD

$19 Gluten-Free Options Available
Smoked Bacon, Salami, Egg, Onion, Mozzarella, Sweet & Sour Dressing

SHRIMP WEDGE

$25 Gluten-Free Options Available
Iceberg, Tomato, Avocado, Tarragon, Louie Sauce

LUNCH COMBOS

SOUP AND SALAD

$14 Gluten-Free Options Available
Cup Of Today's Soup and Your Choice of House, Caesar or citrus salad

TRIO

$22 Gluten-Free Options Available
Roasted Turkey Sandwich, Guacamole, Gouda with a Cup of Today's Soup and Your Choice of a House, Caesar or citrus salad

SANDWICHES

Served With French Fries

HUDSON 29 CHEESEBURGER *

$19 Gluten-Free Options Available
Ground Daily, American Cheese, Sweet Pickle Mayonnaise, LTO

CRISPY BUTTERMILK CHICKEN

$19
Pickle Kale Slaw, Tomato, Havarti, Poppy Seed Bun

BLACK BEAN BURGER

$17 Gluten-Free Options Available
white cheddar, kale, pickled onions, roasted tomato aioli

BLACKENED FISH SANDWICH

$24 Gluten-Free Options Available
Cabbage Slaw, Pickled Red Onion, Remoulade, Poppy Seed Bun

FRENCH DIP*

$26 Gluten-Free Options Available
Thinly Sliced Prime Rib, French Roll, Havarti, Horseradish Cream, Au Jus

HOUSE SPECIALTIES

TODAY'S OMELET

$17 Gluten-Free Options Available
Chef's Daily Selection of the Freshest Ingredients

WOOD GRILLED SALMON*

$29
Couscous, Raisins, Almonds, Cucumber, Radish, Citrus Vinaigrette

RIGATONI BOLOGNESE

$26

Slow Braised Beef Ragu, Parmigiano Reggiano

GERBER FARMS CHICKEN

$26 Gluten-Free Options Available
Half Roasted Chicken, Roasted Corn & Avocado, Natural Jus

GRILLED TENDERLOIN*

$31
Sliced Beef Tenderloin, Herbed Butter, Marinated Campari Tomatoes and Feta

ST. LOUIS BBQ RIBS

$30
French Fries, Coleslaw, BBQ Sauce

SIDES

ROASTED CORN & AVOCADO

$7 Gluten-Free Options Available

TOMATOES & FETA

$8 Gluten-Free Options Available

COLESLAW

$6 Gluten-Free Options Available

FRENCH FRIES

$6 Gluten-Free Options Available

COUSCOUS SALAD

$9

BRUNCH MENU

BRUNCH

PINEAPPLE UPSIDE DOWN DONUTS

$10
Caramel Dipping Sauce

BENEDICT*

$18
Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise, Simple Salad

QUICHE

$14
Roasted Red Pepper, Tomato, Caramelized Onion, Spinach, Mozzarella, Citrus Salad

FRENCH TOAST

$19
Cinnamon Swirl, Whipped Mascarpone, Melba Sauce, Pork Sausage, Maple Syrup

SHORT RIB HASH*

$19 Gluten-Free Options Available
Two Poached Eggs, Pico De Gallo, Tomatillo Lime Sauce, Cotija

TODAY'S OMELET

$17 Gluten-Free Options Available
Chef's Daily Selection of the Freshest Ingredients, Simple Salad

CITRUS SALMON SALAD*

$26 Gluten-Free Options Available
Hearts Of Palm, Almonds, Goat Cheese, Golden Balsamic Dressing

SIDES

$6

BREAKFAST POTATOES

Gluten-Free Options Available

BACON

Gluten-Free Options Available

PORK SAUSAGE

Gluten-Free Options Available

FRESH FRUIT

Gluten-Free Options Available

TOAST

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS

$16

SMOKED TROUT DIP

$21 Gluten-Free Options Available
Everything Seasoning, Crostini

CHICKEN MEATBALLS

$19
Sweet Chili BBQ, Pickled Vegetables, Honey Roasted Peanuts

CHILLED JUMBO SHRIMP

$26 Gluten-Free Options Available
Cocktail Sauce, Remoulade

AHI TUNA TARTARE*

$24

Sesame, Yuzu Ponzu, Crostini

QUESO & GUACAMOLE

$19

Chorizo Pico De Gallo, Roasted Poblano, Warm Tortilla Chips

TODAY'S SOUP

$11

CAESAR

$13 Gluten-Free Options Available

Romaine Lettuce, Croutons, Parmesan Crisps, Creamy Anchovy Dressing

HOUSE

$13 Gluten-Free Options Available

Mixed Greens, Campari Tomatoes, Bacon, Jack Cheese, Croutons, House Vinaigrette

CITRUS SALAD

$13 Gluten-Free Options Available

Hearts Of Palm, Almonds, Goat Cheese, Golden Balsamic Dressing

ROASTED CHICKEN

$23 Gluten-Free Options Available

Avocado, Cornbread Croutons, Dates, Goat Cheese, Tomato, Mustard Vinaigrette

THAI STEAK SALAD*

$27

Pineapple Marinated Tenderloin, Mango, Peanuts, Lo Mein, Sesame Vinaigrette

CHOPPED SALAD

$19 Gluten-Free Options Available

Smoked Bacon, Salami, Egg, Onion, Mozzarella, Sweet & Sour Dressing

SHRIMP WEDGE

$25 Gluten-Free Options Available
Iceberg, Tomato, Avocado, Tarragon, Louie Sauce

LUNCH COMBOS

SOUP AND SALAD

$14 Gluten-Free Options Available
Cup of Today's Soup and Your Choice of House, Caesar or citrus salad

TRIO

$22 Gluten-Free Options Available
Roasted Turkey Sandwich, Guacamole, Gouda with a Cup of Today's Soup and Your Choice of a House, Caesar or Citrus salad

SUSHI

SWEET POTATO ROLL

$17
Tempura Sweet Potato, Cream Cheese, Avocado

VOLCANO

$22
Tempura Shrimp, Cucumber, Cream Cheese, Crab Salad

SPICY TUNA*

$24 Gluten-Free Options Available
#1 Ahi Tuna, Avocado, Serrano

HAMACHI*

$26 Gluten-Free Options Available
Tuna, Salmon, Mango, Crunchy Garlic Relish

KING KONG*

$19
Warm Spicy Scallops, Crab, Avocado, Cucumber, Togarashi

SURF & TURF*

$25
Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion

HAWAII FIVE – O*

$23
Spicy #1 Ahi Tuna, Crab, Avocado, Scallion, Tobiko

SANDWICHES

Served With French Fries

HUDSON 29 CHEESEBURGER *

$19 Gluten-Free Options Available
Ground Daily, American Cheese, Sweet Pickle Mayonnaise, LTO

CRISPY BUTTERMILK CHICKEN

$19
Pickle Kale Slaw, Tomato, Havarti, Poppy Seed Bun

BLACK BEAN BURGER

$17 Gluten-Free Options Available
white cheddar, kale, pickled onions, roasted tomato aioli

BLACKENED FISH SANDWICH

$24 Gluten-Free Options Available
Cabbage Slaw, Pickled Red Onion, Remoulade, Poppy Seed Bun

FRENCH DIP*

$26 Gluten-Free Options Available
Thinly Sliced Prime Rib, French Roll, Havarti, Horseradish Cream, Au Jus

HOUSE SPECIALTIES

WOOD GRILLED SALMON*

$29

Couscous, Raisins, Almonds, Cucumber, Radish, Citrus Vinaigrette

RIGATONI BOLOGNESE

$26
Slow Braised Beef Ragu, Parmigiano Reggiano

GERBER FARMS CHICKEN

$26 Gluten-Free Options Available
Half Roasted Chicken, Roasted Corn & Avocado, Natural Jus

GRILLED TENDERLOIN*

$31
Sliced Beef Tenderloin, Herbed Butter, Marinated Campari Tomatoes and Feta

ST. LOUIS BBQ RIBS

$30
French Fries, Coleslaw, BBQ Sauce

SIDES

ROASTED CORN & AVOCADO

$7 Gluten-Free Options Available

TOMATOES & FETA

$8 Gluten-Free Options Available

COLESLAW

$6 Gluten-Free Options Available

FRENCH FRIES

$6 Gluten-Free Options Available

COUSCOUS SALAD

$9

BRUNCH DRINK

$16

ESPRESSO MARTINI

Ketel One, Frangelico, honey, Cantera Negra Café

HAPPY HOUR MENU

MONDAY – FRIDAY 4-6 P.M., SATURDAY – SUNDAY 3-5 P.M.
IN OUR BAR ONLY

SUSHI

CALIFORNIA ROLL

$11
crab salad, avocado, cucumber, sesame

TUNA & AVOCADO ROLL*

$10
#1 ahi spicy tuna

SWEET POTATO ROLL

$9
tempura sweet potato, cream cheese, avocado

APPETIZERS

GUACAMOLE

$10
cilantro, warm tortilla chips

CHORIZO CON QUESO

$9
roasted poblano, pico de gallo, warm tortilla chips

ST. LOUIS BBQ RIBS

$12

House-made BBQ sauce

DRAUGHTS

$5

SCRIMSHAW

Pilsner, Fort Bragg, California I 4.4%

SEVENTH SON HUMULUS NIMBUS

Super Pale Ale, Columbus, OH | ABV 6%

WINE BY THE GLASS

$9

ROSÉ, BRASSFIELD

"Serenity," Lake County, California

PINOT GRIGIO, LUNARDI

Veneto, Italy

CHENIN BLANC, MATANZAS CREEK

North Coast, California

CHARDONNAY, CAMBRIA

“Katherine’s Vineyard,” Santa Maria Valley, California

SAUVIGNON BLANC

Silverado, “Land Lane Ranch,” Napa Valley, California

PINOT NOIR

Cloudline Cellars, Oregon

ZINFANDEL, ZANON

Dry Creek, California

SYRAH, BOOMTOWN

Columbia Valley, Washington

CABERNET SAUVIGNON, INTRINSIC

Napa Valley, California

MALBEC, TAMARI

“Reserva,” Mendoza, Argentina

COCKTAILS

$9

MARGARITA

Milagro Reposado, serrano peppercorn agave, Amaro Nonino

BOURBON & HONEY

Buffalo Trace Bourbon, honey, fresh-squeezed grapefruit juice

DAISY

Grey Goose, lemon juice, house-made grenadine, sparkling wine

GRAPEFRUIT FRESCA

Ketel One Botanicals Grapefruit & Rose, Cointreau, Aperol

GIMLET

Hendrick’s Gin, Lillet Blanc, lime juice, ginger

DESSERT MENU

DESSERT

$12

TEXAS SHEET CAKE

double chocolate, vanilla bean ice cream

CARROT CAKE

cream cheese frosting, anglaise

BERRY COBBLER

Gluten-Free Options Available
Streusel topping, vanilla bean ice cream

CHEF'S SEASONAL SELECTION

Gluten-Free Options Available

BEVERAGE MENU

COCKTAILS

SPRITZ

$14
Bombay Sapphire, bright citrus, peach infusion, cava

MARGARITA

$16
Milagro Reposado, serrano peppercorn agave, Amaro Nonino

DAISY

$16
Grey Goose, lemon juice, house-made grenadine, sparkling wine

BOURBON & HONEY

$17

Buffalo Trace Bourbon, honey, fresh-squeezed grapefruit juice

GRAPEFRUIT FRESCA

$15

Ketel One Botanicals, grapefruit, Aperol, Cointreau, lime

GIMLET

$15

Watershed Four Peel Gin, Lillet Blanc, Domaine de Canton

ESPRESSO MARTINI

$16

Ketel One, Frangelico, honey, Cantera Negra Café

SMOKED OLD FASHIONED

$19

Woodford Double Oaked, bourbon maple syrup, black walnut

ZERO PROOF BEVERAGE

FRENCH 0.0

$10

Lyre's London Dry, ripe peaches, fresh lemon juice, Mionetto sidecar

SHAKEN ESPRESSO

$9

vigorously shaken espresso, cream, vanilla foam

SPICY CUCUMBER REFRESHER

$10

fresh pineapple, serrano agave, muddled cucumber, Fever-Tree ginger beer

DRAUGHTS

SCRIMSHAW

Pilsner, Fort Bragg, California 4.4%
$8

CBC

IPA, Columbus, OH I 6.3%
$7.75

SEVENTH SON HUMULUS NIMBUS

Super Pale Ale, Columbus, OH I 6%
$7.75

LOST COAST

Tangerine Wheat, Eureka, California I 5.5%
$7.75

JACKIE O'S

Seasonal
$8

WINES BY THE GLASS

SPARKLING WINE

BRUT, PROSECCO

Jeio by Bisol, "Superiore DOCG," Italy
6 oz. for $14 | Bottle for $56

MIONETTO

Alcohol-Removed Sparkling, Veneto, Italy
6 oz. for $11 | Bottle for $44

BRUT

J Vineyards, "California Cuvée," California
6 oz. for $16 | Bottle for $64

BRUT ROSÉ

Schramsberg, "Mirabelle," California
6 oz. for $21 | Bottle for $84

CAVA, BRUT

Poema, Catalonia, Spain
6 oz. for $11 | Bottle for $44

WHITE WINE

RIESLING

Left Foot Charley, "Le Caban," Old Mission Peninsula, Michigan
6 oz. for $14 | 9 oz. for $21 | Bottle for $56

ROSÉ

Brassfield, "Serenity," Lake County, California
6 oz. for $13 | 9 oz. for $19 | Bottle for $52

ALBARIÑO

Cru Winery, San Luis Obispo, California
6 oz. for $13 | 9 oz. for $19 | Bottle for $52

SAUVIGNON BLANC

Silverado, "Land Lane Ranch," Napa Valley, California
6 oz. for $12 | 9 oz. for $18 | Bottle for $48

SAUVIGNON BLANC

Kim Crawford, New Zealand
6 oz. for $16 | 9 oz. for $24 | Bottle for $64

CHARDONNAY

Cambria, "Katherine's Vineyard," Santa Maria Valley, California
6 oz. for $12 | 9 oz. for $18 | Bottle for $48

CHENIN BLANC

Matanzas Creek, North Coast, California
6 oz. for $12 | 9 oz. for $18 | Bottle for $48

PINOT GRIGIO

Lunardi, Delle Venezie, Italy
6 oz. for $12 | 9 oz. for $18 | Bottle for $48

CHARDONNAY

The Vice, “Pickleball,” Russian River Valley, California
6 oz. for $16 | 9 oz. for $24 | Bottle for $64

CHARDONNAY

Trefethen, Napa Valley, California
6 oz. for $18 | 9 oz. for $27 | Bottle for $72

CHARDONNAY

Stag’s Leap, “Karia,” Napa Valley, California
6 oz. for $24 | 9 oz. for $36 | Bottle for $96

RED WINE

PINOT NOIR

Cloudline Cellars, Oregon
6 oz. for $14 | 9 oz. for $21 | Bottle for $56

PINOT NOIR

Davis Bynum, Russian River, California
6 oz. for $16 | 9 oz. for $24 | Bottle for $64

PINOT NOIR

Acolytes, Santa Barbara County, California
6 oz. for $18 | 9 oz. for $27 | Bottle for $72

CABERNET SAUVIGNON

Intrinsic, Columbia Valley, Washington

6 oz. for $14 | 9 oz. for $21 | Bottle for $56

RIOJA RESERVA

Cune, Rioja, Spain
6 oz. for $16 | 9 oz. for $24 | Bottle for $64

ZINFANDEL

Zanon, Dry Creek Valley, California
6 oz. for $13 | 9 oz. for $19 | Bottle for $52

CABERNET SAUVIGNON

Post & Beam, Napa Valley, California
6 oz. for $24 | 9 oz. for $36 | Bottle for $96

SYRAH

Boomtown, Columbia Valley, Washington
6 oz. for $14 | 9 oz. for $21 | Bottle for $56

RED BLEND

Quilt, “Fabric of the Land,” Napa Valley, California
6 oz. for $18 | 9 oz. for $27 | Bottle for $72

CABERNET

Black Stallion, Napa Valley, California
6 oz. for $18 | 9 oz. for $27 | Bottle for $72

RED

Orin Swift, “Eight Years in the Desert,” California
6 oz. for $26 | 9 oz. for $39 | Bottle for $104

WINE BY THE BOTTLE

SPARKLING

BRUT

Domaine Carneros, Carneros, California
$68

BRUT

Taittinger, “La Française,” Champagne, France
$125

BRUT

Veuve Clicquot, “Yellow Label,” Champagne, France
$140

SAUVIGNON BLANC

LOVEBLOCK

Marlborough, New Zealand
$52

ZANON

Dry Creek Valley, California
$48

HONIG

Rutherford, California
$44

CAKEBREAD CELLARS

Napa Valley, California
$78

SELECTED WHITES

WHITE

Conundrum, California
$49

RIESLING

Chateau Ste. Michelle & Dr. Loosen, “Eroica,” Columbia Valley, Washington
$56

PINOT GRIGIO

Pighin, Friuli Grave, Italy
$42

PINOT GRIS

King Estate, “Signature,” Oregon
$49

VIOGNIER

Miner, “Simpson Vineyard,” California
$50

CHARDONNAY

BROWN ESTATE, "HOUSE OF BROWN"

California
$56

CAST, “GHIANDA ROSE VINEYARD”

Mendocino County, California
$66

FAR NIENTE

Napa Valley, California
$140

CHALK HILL, “ESTATE”

Sonoma County, California
$90

GUST

Petaluma Gap, California
$64

HARTFORD COURT

Russian River, California

$64

MERLOT

RUTHERFORD HILL

Napa Valley, California
$72

DUCKHORN

Napa Valley, California
$99

PINOT NOIR

CLOUDY BAY

Marlborough, New Zealand
$74

ARGYLE

Willamette Valley, Oregon
$62

ENROUTE

Russian River Valley, California
$96

MEIOMI

California
$58

SANFORD

Santa Rita Hills, California
$88

ZINFANDEL

LODI, “THE SPECIALYST”

Napa Valley, California
$48

THE FEDERALIST

Dry Creek Valley, California
$66

SELECT REDS

CHIANTI CLASSICO

Castello di Volpaia, Tuscany, Italy, 2022
$52

BODEGAS MUGA

Rioja, Reserva, Spain
$68

PETITE SIRAH

Stags’ Leap Winery, Napa, California
$84

RED

The Prisoner, Napa Valley, California
$105

CABERNET + BLENDS

JUSTIN

Paso Robles, California
$68

OWEN ROE, “GROWER’S GUILD”

Columbia Valley, Washington
$40

BENZIGER

Sonoma County, California
$55

BEAULIEU VINEYARD

Napa Valley, California
$70

HONIG

Napa Valley, California
$78

FRANCISCAN, “ESTATE”

Napa Valley, California
$54

BLACK STALLION, “TRANSCENDENT”

Napa Valley, California
$275

CAST, "PYRAMID VINEYARD"

Alexander Valley, California
$60

SEQUOIA GROVE

Napa Valley, California
$106

CAYMUS VINEYARDS

Napa Valley, California
$195

HESS, “LION TAMER”

Napa Valley, California
$76

HESS, “ALLOMI VINEYARD”

Napa Valley, California
$72

OBERON

Napa Valley, California
$55

CHIMNEY ROCK

Stags Leap District, California
$158

CELANI FAMILY VINEYARDS, “ARDORE”

Napa Valley, California
$410

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, fish, shellfish, milk, soy and wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.*